

Olio Extra Vergine di Oliva IGP

Ceralti



Type	Olive oil E. Virgin
Origin	Italy, Toscana
Producer	Ceralti Bolgheri
Contents	50 cl
Article no	16625700

Comments

From its olive groves on the Lamentano and Cerreta estates, the farm produces smooth, fragrant, cold-pressed oil, with the Toscano IGP (Regional Geographical Indication) label. The olives, harvested by hand, are immediately cold pressed to maintain their freshness, sensory and nutritional qualities. Frantoio, Pendolino, Leccino and Moraiolo.

Pairing

Especially recommended with toasted bread and bruschetta, burrata or aged pecorino, as well as tomato and vegetable dishes. Also excellent as a finishing touch over grilled meat or fish. Its fresh, gently spicy character adds structure without overpowering the dish.

Tasting notes

Clear in appearance, with a green hue and golden reflections. The nose reveals fresh aromas of freshly cut grass and artichoke. On the palate, fruity and light, with a delicate spiciness and subtle notes of artichoke. Medium, well-balanced viscosity.